### FOOD ESTABLISHMENT INSPECTION REPORT

**ESTABLISHMENT NAME:** Amerimart #3  
**OWNER:** LL Investment, LLC  
**PERSON IN CHARGE:** Cindy Kile  
**ADDRESS:** 1803 Independence  
**PHONE:** 573-338-4860  
**FAX:** none  
**COUNTY:** 031-500  
**ESTABLISHMENT #:** 2299  
**DATE:** 01-06-2015

#### Risks Factors and Interventions

**Risk factors** are food preparation practices and employee behaviors most commonly reported to the Centers for Disease Control and Prevention as contributing factors in foodborne illness outbreaks. **Public health interventions** are control measures to prevent foodborne illness or injury.

<table>
<thead>
<tr>
<th>Compliance</th>
<th>Person in charge present, demonstrates knowledge, and performs duties</th>
<th>Proper cooking, time and temperature</th>
<th>Proper reheating procedures for hot holding</th>
<th>Proper cooling time and temperatures</th>
<th>Proper hot holding temperatures</th>
<th>Proper cold holding temperatures</th>
<th>Time as a public health control (procedures / records)</th>
</tr>
</thead>
<tbody>
<tr>
<td>IN OUT N/O</td>
<td>L⊗</td>
<td>L⊗</td>
<td>L⊗</td>
<td>L⊗</td>
<td>L⊗</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

#### Prevention of Food Contamination by Hands

<table>
<thead>
<tr>
<th>Compliance</th>
<th>Hands clean and properly washed</th>
<th>No bare hand contact with ready-to-eat foods or approved alternate method properly followed</th>
<th>Adequate handwashing facilities supplied &amp; accessible</th>
<th>Preventing Contamination by Hands</th>
<th>Consumer Advisory</th>
</tr>
</thead>
<tbody>
<tr>
<td>IN OUT N/A</td>
<td>IN OUT N/A</td>
<td>IN OUT N/A</td>
<td>IN OUT N/A</td>
<td>L⊗</td>
<td>Highly Susceptible Populations</td>
</tr>
</tbody>
</table>

#### Prepared Source

<table>
<thead>
<tr>
<th>Compliance</th>
<th>Food obtained from approved source</th>
<th>Food received at proper temperature</th>
<th>Food in good condition, safe and unadulterated</th>
<th>Required records available: shellstock tags, parasite destruction</th>
<th>Compliance with approved Specialized Process and HACCP plan</th>
</tr>
</thead>
<tbody>
<tr>
<td>IN OUT N/A</td>
<td>IN OUT N/A</td>
<td>L⊗</td>
<td>IN OUT N/A</td>
<td>L⊗</td>
<td>L⊗</td>
</tr>
</tbody>
</table>

#### Protection from Contamination

<table>
<thead>
<tr>
<th>Compliance</th>
<th>Food separated and protected</th>
<th>Food-contact surfaces cleaned &amp; sanitized</th>
<th>Proper disposition of returned, previously served, reconditioned, and unsafe food</th>
<th>The letter to the left of each item indicates that item’s status at the time of the inspection.</th>
</tr>
</thead>
<tbody>
<tr>
<td>IN OUT N/A</td>
<td>IN OUT N/A</td>
<td>IN OUT N/A</td>
<td>IN OUT N/A</td>
<td>IN OUT N/A</td>
</tr>
</tbody>
</table>

### Good Retail Practices

**Good Retail Practices** are preventative measures to control the introduction of pathogens, chemicals, and physical objects into foods.

<table>
<thead>
<tr>
<th>Compliance</th>
<th>Pasteurized eggs used where required</th>
<th>Water and ice from approved source</th>
<th>Adequate equipment for temperature control</th>
<th>Approved thawing methods used</th>
<th>Thermometers provided and accurate</th>
<th>Food Identification</th>
<th>Proper Use of Utensils</th>
</tr>
</thead>
<tbody>
<tr>
<td>IN OUT N/A</td>
<td>IN OUT N/A</td>
<td>IN OUT N/A</td>
<td>IN OUT N/A</td>
<td>IN OUT N/A</td>
<td>IN OUT N/A</td>
<td>IN OUT N/A</td>
<td>IN OUT N/A</td>
</tr>
</tbody>
</table>

#### Food temperature Control

- Single-use/single-service articles: properly stored, used
- Gloves used properly

#### Approved thawing methods used

- Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used
- Warewashing facilities: installed, maintained, used; test strips used

### Physical Facilities

- Hot and cold water available; adequate pressure
- Plumbing installed; proper backflow devices
- Sewage and wastewater properly disposed
- Toilet facilities: properly constructed, supplied, cleaned
- Garbage/refuse properly disposed; facilities maintained
- Physical facilities installed, maintained, and clean

**Person in Charge/Title:**

**Telephone No.:** 573-335-7846  
**EPHS No.:** 1129  
**Follow-up:** Yes  
**Follow-up Date:** xxxxxxxxxxxx
# Food Establishment Inspection Report

## Establishment Information
- **Establishment Name:** Amerimart #3
- **Address:** 1803 Independence
- **City/Zip:** Cape Girardeau 63701

## Food Products/Location

<table>
<thead>
<tr>
<th>Code Reference</th>
<th>Food Product/Location</th>
<th>Temp. In °F</th>
<th>Temp. In °F</th>
</tr>
</thead>
<tbody>
<tr>
<td>4-501.16</td>
<td>Roof? drain in to 3-vat sink</td>
<td>NRI</td>
<td></td>
</tr>
<tr>
<td>3-305.11</td>
<td>Beer and soda sitting in vats of ice and meltwater - corrected for today - needs permanent solution</td>
<td>NRI</td>
<td></td>
</tr>
<tr>
<td>5-501.113</td>
<td>dumpster lids open</td>
<td>NRI</td>
<td></td>
</tr>
</tbody>
</table>

## Priority Items
- Priority items contribute directly to the elimination, prevention or reduction to an acceptable level, hazards associated with foodborne illness or injury. These items MUST RECEIVE IMMEDIATE ACTION within 72 hours or as stated.

## Core Items
- Core items relate to general sanitation, operational controls, facilities or structures, equipment design, general maintenance or sanitation standard operating procedures (SSOPs). These items are to be corrected by the next regular inspection or as stated.

## Follow-up
- Follow-up: Yes  ☑  No  ☐
- Follow-up Date: xxxxxxxxxxxx

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**Person in Charge /Title:**

**Date:** 01-06-2015

**Inspector:**

**Telephone No.:** 573-335-7846

**EPHS No.:** 1129

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**EDUCATION PROVIDED OR COMMENTS**

Advantage of cooling chili in thin flat pan discussed.